

# Chewy Chai Oatmeal Cookies

**Yield: 24 cookies**

## Ingredients:

1 cup unsalted butter (2 sticks)  
1 cup packed brown sugar  
½ cup granulated sugar  
2 large eggs  
1 tablespoons pure vanilla extract  
2 cups all-purpose flour  
2 cups old fashioned rolled oats  
1 tablespoon chai spice blend (see recipe notes)  
1 teaspoon baking soda  
1 teaspoon kosher salt

## For the glaze:

1 ½ cup confectioners' sugar  
3 tablespoons milk  
1 ½ teaspoons vanilla bean paste  
1 teaspoon chai spice blend

*\*to make glaze, whisk together until very smooth - no lumps. If glaze is too thick, add a splash of milk. If it's too thin, add more sugar.*



## Steps

**Step 1:** Brown the butter: Add the butter to a medium skillet over medium-high heat. Cook 3-4 minutes, gently stirring the butter as it cooks to prevent burning. Once the butter is browned with a beautifully dark amber hue, remove from the heat and transfer to the bowl of stand mixer.

**Step 2:** Mix the wet ingredient: Add the brown sugar and granulated sugar to the bowl with the browned butter. Using the paddle attachment, beat on medium-high speed for 2-3 minutes, until the sugars are well combined and the butter is cooled slightly. Add the eggs and vanilla. Mix to combine.

**Step 3:** Mix the dry ingredients: To a large mixing bowl, add the flour, oats, chai spice blend, baking soda, and salt. Mix to combine well. Working in 2-3 batches, add the dry ingredients to the wet mixture and mix just until combined. Set the oatmeal cookie dough aside to cool for 10-15 minutes.

**Step 4:** Baking prep: **Preheat the oven to 350° F.** Line a couple baking sheets with parchment paper and set aside. Divide the cooled cookie dough into about 18 mounds using a cookie scoop and place dough balls on the prepared baking sheets, spacing them 2-3 inches apart. Use your fingers to press down on the tops of the dough balls flattening slightly into a disc.

**Step 5:** Bake the chai oatmeal cookies: Working one baking sheet at a time, transfer the cookies to the oven and bake 12-14 minutes, until the edges of the cookies are golden and the tops are set. Remove from the oven and repeat with any remaining cookies, then set aside to cool completely. Once the chai oatmeal cookies are cooled, ice them with the maple chai glaze.